Food Scientist

**Job Description:** Use chemistry, microbiology, engineering, and other sciences to analyze food content for nutritional value, discover new food sources, and research ways to make processed foods safe, healthy, and delicious.

**What does a Food Scientist do?**

* Develop new or improved ways of preserving, processing, packaging, storing, and delivering foods.
* Test new products for flavor, texture, color, nutritional content, and adherence to government and industry standards.
* Check ingredients for maturity and stability for processing and finished products for safety, quality, and nutritional value.
* Search for substitutes for harmful or undesirable food additives.
* Demonstrate new products for clients.
* Develop new food items for production, based on consumer feedback.
* Run taste tests of new products to see if consumers will like them.

**Outlook:**

Average Salary - $28.67 hourly, $59,630 annual

Projected Job Openings – 6,900 over the next 10 years

**Your Interests:**

* Do you like to cook?
* Do you like to try new things?
* Are you creative?
* Do you like working with other people?
* Do you communicate well?

**Education/Program of Study:**

* Bachelor’s Degree in Food Science